MC175

Microwave Oven

User Manual

PERFEKT IN FORM AND FUNKTION

AEG

Dear customer,

Thank you for buying an AEG microwave oven and putting your trust in the AEG brand name.

Before using your AEG microwave oven for the first time, please read the instruction book thoroughly.
This will enable you to take advantage of all the features that the appliance offers. It will also ensure trouble-free operation and minimise unnecessary service calls.

Important information concerning your safety or the operation of your appliance is noted by this symbol and/or mentions words such as «Warning», «Take care». Be sure to follow all instructions carefully.

Throughout the manual, this symbol guides you step by step when operating the appliance.

This symbol indicates further information concerning the use of the appliance.

The clover indicates energy-saving tips and hints for environmentally friendly use of your appliance.

In the event of malfunctioning, please follow the instructions given in the section «What to do if.....

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Safety instructions.

- WARNING : The built-in safety interlock switches prevent the microwave oven from operating when the door is open.
- WARNING : Do not tamper with the safety interlock switches, or attempt to operate the oven with the door open as open door operation can result in exposure to microwave energy.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces. See the Cleaning and Care section for cleaning instructions.
- WARNING : It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (warped), (2) hinges and latches (broken or insecure), (3) door seals and sealing surface. m If the door, hinges/latches or door seals are damaged, the microwave must not be operated until it has been repaired by a authorised service person.

WARNING : Under no circumstance should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Should repairs be necessary please contact your local AEG Service Centre.

- WARNING : Do not remove the outer case, door or control panel at any time. Doing so may cause exposure to extremely high voltage.
- Install or locate this oven only in accordance with 'installation instructions' found in this manual.
- WARNING : Use the appliance for its intended use as described in this manual. Do not use corrosive chemicals in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. It is not designed for industrial or laboratory use neither for commercial use as this will invalidate the guarantee.
- WARNING : Do not operate the oven empty. If food or water is not present to absorb the microwave energy, the magnetron tube can be damaged.
- WARNING : Do not store this appliance outdoors. Do not use this product near water.
- WARNING : Do not attempt to dry clothing or newspapers in the microwave oven. These items can ignite. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

WARNING : If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames. Never use water.

WARNING : Only allow children to use the microwave, without supervision, when adequate instructions have been given so that the child is able to use the microwave in a safe way and understand the hazards of improper use.

Utensil safety

- Most glass, glass ceramic and heat-resistant glass-ware utensils are excellent for use in the micro-wave oven. Although microwave energy will not heat most glass and ceramic items, these utensils can become hot as heat transfers from the food to the container. The use of oven gloves to remove dishes is recommended.

Testing suitability of cookware

- All Utensils should be checked to ensure that they are suitable for use in microwave ovens.
- Place the cookware in the microwave along with a glass half full of water. Heat on Hi W(900W) (100%) for one minute. If the cookware feels hot, you should not use it. If it is just slightly warm, you can use it for reheating but not for cooking. If the dish is room temperature, it is suitable for microwave cooking.
- Paper napkins, wax paper, paper towels, plates, cups, cartons, freezer wrap and cardboard are great convenience utensils. Always be sure containers are filled with food to absorb energy and thus avoid the possibility of overheating.
- Many plastic dishes, cups, freezer containers and plastic wraps may be used in the microwave oven. Follow manufacturer's instructions when using plastics in the oven. Avoid using plastic utensils with foods that have high fat or sugar content since these foods reach high temperatures and could melt some plastics.
- Do not leave oven unattended, and look at it from time to time when heating or cooking food in plastic, paper or other combustible containers. If smoke is observed, keep door closed, switch the oven off or disconnect oven until smoke stops.
- Metal utensils and utensils with metallic trim should not be used in the microwave oven, unless specifically recommended for microwave use.
- Containers with restricted openings, such as bottles, should not be used for microwave cooking.
- Use caution when removing a lid or cover from a dish to avoid steam burns.

Food safety

- Do not heat food in a can in the microwave oven. Always remove the food to a suitable container.
- Deep fat frying should not be done in the microwave oven, because the fat temperature cannot be controlled, hazardous situations can result.
- Popcorn may be prepared in the microwave oven, but only in special packages or utensils designed specifically for this purpose. This cooking operation should never be unattended.
- Pierce foods with non-porous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens as they may explode.

⚠ Warning : Microwave heating of beverages can result in delayed eruptive boiling, care should be taken when handling a container with hot liquid inside.

- WARNING : The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns. When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

  1. Avoid using straight-sided containers with narrow necks.
  2. Do not overheat.
  3. Stir the liquid before placing the container in the oven and again halfway through the heating time.
  4. After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container. Some products such as whole eggs and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven. Occasionally, poached eggs may explode during cooking. Always pierce the yolk, then cover and allow the standing time of one minute before removing cover.

Keep these instructions!

Unpacking

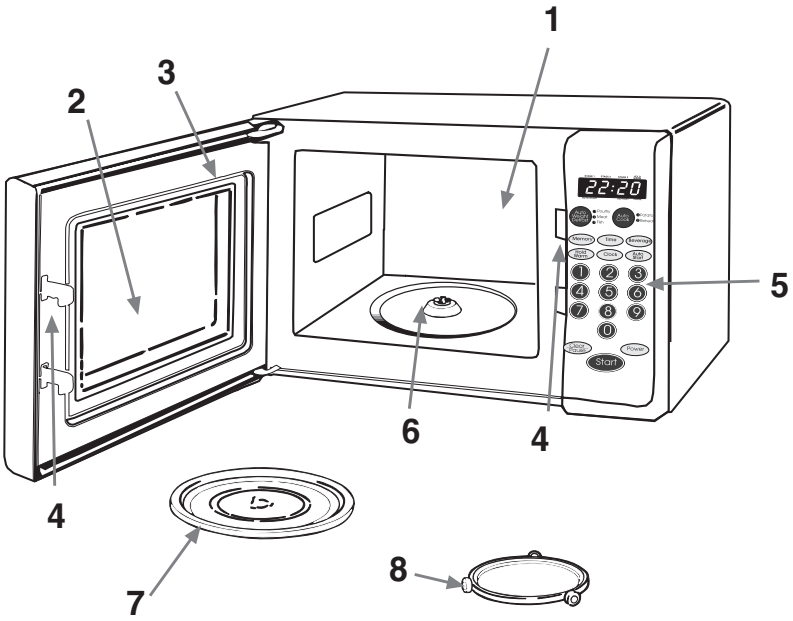
N.B. When you unpack the oven, check that the product is free from damage. Damage or any missing parts must be reported immediately to the retailer. The oven, parts of the oven or the accessories may be wrapped by a protection foil. If so, you must remove this foil before using the oven. Do not leave packing material so that small children can play with it. This can be hazardous.

Installation

1. Remove any promotion label from the door.
2. The oven should be installed on a flat, level surface. The surface must be strong enough to safely bear the weight (18 kg) of the oven, and the contents. To avoid the possibility of causing vibration or noise the oven must be in a stable position.
3. Keep the oven away from heat and water. Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from heat and water sources.
4. Do not block air vents on the top and the sides of the cabinet and also do not place any articles on the top of the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from the vents, so be sure not to obstruct it or let curtains come between the oven and the rear wall.
5. Place the oven as far away from radios and TV's as possible. This oven does conform to EEC requirements of radio interference suppression, but some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.
6. If positioned in a corner, leave a gap of at least 5 cm from the walls and 5 cm above the microwave.

MPORTANT! The oven can be placed almost anywhere in the kitchen. Make sure the oven is placed on a flat, level surface and that vents as well as the surface underneath the oven are not blocked (for sufficient ventilation).

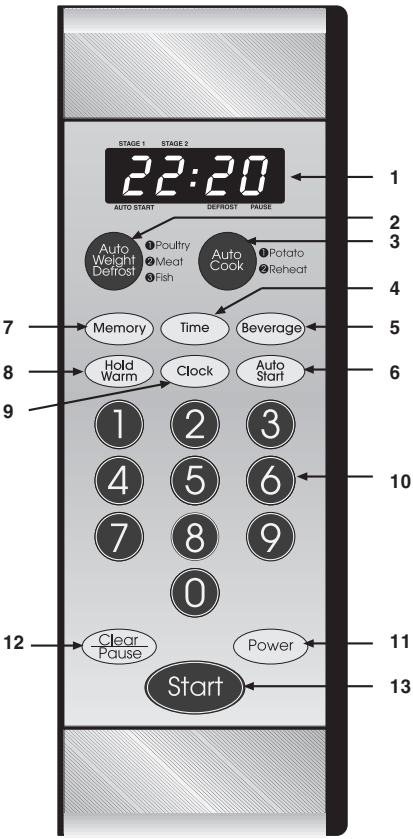
The microwave oven and accessories



Name and function of parts

1. Cooking compartment. Wipe the compartment clean after using the oven.
2. Viewing window. Food can be checked while the microwave oven is in operation.
3. Oven door. The door must always be firmly closed while cooking.
4. Latch hook and safety interlock system.
5. Control panel.
6. Drive shaft for turntable.
7. Turntable. Made of special heat-resistant glass. Food in a suitable container is placed on this tray for cooking. Do not use the oven without the turntable.
8. Turntable support. Place the support on the floor of the cooking chamber to support the turntable.

Control panel



1. Display window - showing time of day, operating mode and cooking time.

2. Auto Defrost by weight.

    1. Poultry
    2. Meat
    3. Fish

3. Auto Cook.

    1. Potato
    2. Reheat (Plated Meals)

4. Time. For setting cook time.

5. Beverage. To automatically heat up drinks.

6. Auto Start. To set a start time.

7. Memory. To save a frequently used programme.

8. Hold Warm. Keep food warm for up to 30 mins.

9. Clock. To set the time.

10. Number pad. To enter time, weight and power.

11. Power. To set power.

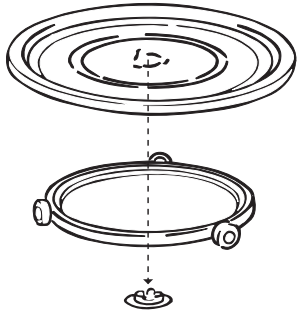
12. Clear/Puase.

13. Start.

Before using your microwave oven for the first time

Turntable installation

1. Place the turntable support on the cavity bottom.
2. Place the turntable on top of the turntable support as shown in the diagram. Make sure that turntable hub is securely locked in the turntable shaft. Never place the turntable upside down.



- Both turntable and turntable support must always be used during cooking.
- All food and containers of food are always placed on this turntable for cooking.
- This turntable rotates clockwise and anticlockwise; this is normal.

How to operate your microwave oven.

Pause/Clear

If you would like to stop the oven during cooking without opening the door, touch Pause/Clear ONCE. To continue cooking, touch Start. Should food be removed from the oven before the set cooking time is completed, touch Pause/Clear TWICE.

You can turn off the oven during cooking, to stir or re-arrange food. There are two ways of doing so;

1. Just open the door, the safety mechanisms stop the microwave power. To continue cooking, close the door and touch Start.
2. Touch Pause/Clear ONCE, and open the door. To continue cooking, close the door and touch Start.

Setting the clock

When your oven is plugged in for the first time or when power resumes after a power interruption, the clock symbol and numbers in the display window flash and the time is reset to 12:00.

Example: To set 4.30 am

1. Set the desired time (12 hour format) using the number pad.
2. Touch the Clock button to lock in the time and start the clock running.

If you need to change the time of day after setting, press the clock button, the numbers in the display window will flash. You can then set the time as above.

Example: To change the time to 3.45 pm

1. Press and the Clock button. The numbers in the display window will flash.
3. Set the desired time (12 hour format) using the number pad.
2. Touch the Clock button to lock in the time and start the clock running.

Child safety lock

This oven has a safety feature which prevents the accidental switching on of the oven by a child. After the lock has been set, no part of the microwave oven will operate until the child lock feature has been cancelled.

To set:

1. Touch Pause/Clear button so that only the time of day is displayed
2. Touch ' 0 ' button.
3. Touch Start button 5 times, Loc will be displayed

To cancel the child lock, simply repeat the setting procedure. Loc disappears and the time of day display reappears in the window.

Microwave cooking

This basic microwave cooking method allows you to cook food for a desired time. In addition to the maximum power level, you can select from 10 different microwave power levels, Hi W(900W) to 90W for the foods that require slower cooking.
Foods with high moisture content should be cooked on maximum power as this is the fastest cooking method and best maintains the natural flavour and texture of the foods.

Example: To cook at 450W for 1 minute 30 seconds:

1. Touch Pause/Clear
2. Touch the time button.
3. Set the desired time by pressing buttons ' 1 ' , ' 3 ' then ' 0 ' on the number pad.
4. Touch the power button.
5. Set the desired power (450W = 5) by pressing button ' 5 ' on the number pad.
6. Touch Start

The Microwave oven is automatically set to 900W(HiW). If this power level is required for cooking, you may set the time and then press start (You do not need to select the required power) At the end of the cooking time, the microwave power will automatically stop. The cooling fan and oven light will continue to run whilst 5 bell sounds are heard. ' End ' will appear in the display window. After the cooking time has finished pressing Pause/Clear will reset the display window to the time of day.

Microwave setting guide

Power Setting		Suggested use
90W	PL-1	**Keeping warm :** Keeping foods warm
180W	PL-2	**Defrost :** Thawing frozen foods.
270W	PL-3	**Simmer :** Completing the cooking cycle of some pot roasts. Casseroles and stews.
360W	PL-4	**Medium Low :** Baked custards or cheesecakes.
450W	PL-5	**Medium :** Faster defrosting for casseroles and stews.
540W	PL-6	**Medium Hi :** Baking cakes and sponge puddings
630W	PL-7	**Reheat Low :** Reheating of casseroles and stews..
720W	PL-8	**Reheat :** Reheating pre-cooked foods.
810W	PL-9	**Reheat Hi :** Roasting joints of meat and poultry.
900W	PL-10	**Max Power:** Boiling or reheating liquids. Cooking vegetables. Preheating a browning dish.

Microwave cooking in two or three stages

This basic microwave cooking method allows you to cook food for a desired time at different power levels. In addition to the maximum power level, you can select from 10 different microwave power levels, Hi W(900W) to 90W for the foods that require slower cooking. Foods with high moisture content should be cooked on maximum power as this is the fastest cooking method and best maintains the natural flavour and texture of the foods.

Example: To cook at 450W for 1 minute 30 seconds, then at 900W for 7min.

1. Touch Pause/Clear
2. Touch the time button.
3. Set the desired time by pressing buttons ' 1 ' , ' 3 ' then ' 0 ' on the number pad.
4. Touch the power button.
5. Set the desired power (450W = 5) by pressing button ' 5 ' on the number pad.
6. Touch the time button.
7. Set the desired time by pressing buttons ' 7 ' , ' 0 ' then ' 0 ' on the number pad.
8. Touch the power button.
9. Set the desired power (900W = 10) by pressing button ' 1 ' then ' 0 ' on the number pad.
10. Touch Start

If you wish to cook in three stages, simply repeat steps 2, 3, 4 and 5 before you press the start button.

Manual defrosting

For manual defrosting (without operating the Auto Defrost feature), use 180W. The blue defrost symbol appears in the window display whenever this power level is selected. To speed up the defrosting of dense foods over 450g (1lb), the oven may be started on Hi W(900W) power for 1- 3 minutes, then reduce to 180W until defrosting is complete.

Example: To defrost at 180W for 8 minutes 30 seconds:.

1. Touch Pause/Clear
2. Touch the time button.
3. Set the desired time by pressing buttons ' 8 ' , ' 3 ' then ' 0 ' on the number pad.
4. Touch the power button.
5. Set the desired power (180W = 2) by pressing button ' 2 ' on the number pad.
6. Touch Start

At the end of the defrosting time, the microwave power will automatically stop. The cooling fan and oven light will continue to run whilst 5 bell sounds are heard. ' End ' will appear in the display window. After the defrosting time has finished pressing Pause/Clear will reset the display window to the time of day.

Defrosting Tips

1. It is better to underestimate defrosting time if you are unsure. Food will continue to defrost during the standing time.
2. Separate food as soon as possible.
3. Turn large items, e.g. joints, halfway through the defrosting time, or at pause.
4. Remove any thawed food as soon as possible.
5. Remove or open any packaging before defrosting.
6. Place food in a larger container than that which it was frozen in, this will allow for easy stirring.
7. Begin thawing poultry, breast side down and turn over halfway through defrosting time. Delicate areas such as wing tips can be shielded with small pieces of smooth foil.
8. Standing time is very important, particularly for large, dense foods which cannot be stirred to ensure that the centre is completely defrosted before cooking.

Microwave Hints

- Always keep the oven clean – avoid spill-overs and do not forget to clean under the glass tray and the inside of the door.
- Preferably use round or oval casseroles with a lid when cooking in your microwave oven.
- Do not use metal or metal decorated casseroles. Certain plastic materials can melt and be warped by hot food.
- Cover the food when cooking. Use a glass lid, a plate or grease proof paper.
- Pastry, bread and the like can be defrosted directly in a bread basket or on a paper towel.
- If frozen food is heated in its packaging, the packaging should be opened. Packaging containing metal or metal decoration must not be used unless specifically recommended for use in the microwave. Remove metal clips and wire ties.
- Food with peel or skin should be pierced with a fork – e.g. potatoes and sausages. Do not boil eggs in the microwave oven as they can explode.
- Put large, thick pieces close to the edge of the casserole and try to cut the food into even sized pieces. Always place the food in the centre of the oven.
- The food will be evenly cooked if you stir or turn it a few times.
- Always set a shorter cooking time than indicated in your recipe to avoid over cooking. The larger the amount of food the longer it takes.
- Use little or no water for vegetables.
- Use less salt and spices than for 'conventional' cooking.
- Season afterwards. · Allow a few minutes 'standing' time after the oven has switched off to ensure complete and even cooking results.
- Always ensure food is piping hot throughout before serving.
- Use pot holders or gloves when taking dishes and food from the oven.

Hold Warm can only be used with one stage microwave cooking.

Memory Cooking

If you often cook or reheat the same types of dishes, you can store the cooking times and functions in the oven's memory, so that you do not have to reset them each time. You can only store one cooking process at a time.

Example : To set memory

1. Touch the Memory button.
2. Set your cooking programme as usual.
3. Touch memory button.
   The oven will beep and the display reverts to the time of day. Your settings are now stored in the oven's memory.

To store different settings simply repeat setting procedure.

Example : To use memory

1. Touch memory button. Storing settings in the oven's memory appears in the display.
2. Touch start button.
   The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down.

Hold Warm

The Hold Warm function is used to keep food warm for a maximum of 30 minutes (in steps of 10 minutes) after cooking has finished.

Example : To set the Hold Warm function

1. Set your cooking programme as usual.
2. Touch Hold Warm button. (Once for 10 mins. Twice for 20 mins and three times for 30 mins.)

Auto Start

This function allows you to programme a start time for your cooking, up to 11 hours and 59 minutes in advance.

Example : To set Auto Start

1. Set your cooking programme as usual.
2. Touch the Auto Start button.
3. Enter the desired start time using the number pad.
4. Touch Start.

If the oven door is opened before the cook time has started you will have to press the start button again once the door has been closed. Some foods may spoil if left at room temperature for too long.

Auto Programmes

The Auto Programme features allow you to simply and automatically cook or defrost a range of popular foods. Your oven offers the following Auto programmes:

Programme	Microwave mode	Quantity	Display
Defrost Poultry	Microwave Only	0.1kg – 3.0kg	de f1
Defrost Meat	Microwave Only	0.1kg – 2.0kg	de f2
Defrost Fish	Microwave Only	0.1kg – 2.0kg	de f3
Baked Potatoes	Microwave Only	1, 2 or 3 potatoes	SA -1 (PO1, PO2, PO3)
Reheat Plated meals	Microwave Only	Small, Medium or large meals.	SA -2
Beverage	Microwave Only	1, 2 or 3 mugs	CU P1, CU P2, CU P3

Baked Potatoes

To automatically cook potatoes, you simply press the ' Auto Cook ' button once followed by the ' 1 ' button on the number pad. You may now press numbers ' 1 ' , ' 2 ' or ' 3 ' on the number pad depending on the number of potatoes required, once this has been done you can press Start.

Reheat Plated meals

To automatically reheat a plated meal, you simply press the ' Auto Cook ' button once followed by the ' 2 ' button on the number pad. You may now press numbers ' 1 ' , ' 2 ' ,' 3 ' , ' 4 ' or ' 5 ' on the number pad depending on the size of the plated meal (' 1 ' for a small meal, ' 5 ' for a very large meal), once this has been done you can press Start.

Beverage

To automatically heat up a drink, you simply press the ' Beverage ' button (once for 1 cup, twice for 2 cups and three times for 3 cups), once this has been done you can press Start.

Auto Programmes

Example: To automatically cook 2 potatoes:

1. Touch Pause/Clear
2. Touch the Auto cook button.
3. Press number ' 1 ' on the number pad to select the potato function.
4. Press number ' 2 ' on the number pad to select two potatoes.
5. Touch Start

At the end of the cooking time, the microwave power will automatically stop. The cooling fan and oven light will continue to run whilst 5 soft audible bell sounds are heard. ' End ' will appear in the display window. After the cooking time has finished pressing Pause/Clear will reset the display window to the time of day.

Auto Programmes

Auto Defrost

Auto Defrost by Weight is an accurate defrosting method for frozen meat, poultry or fish.

Example: To defrost 1.7 kg of Poultry:

1. Touch Pause/Clear
2. Touch Auto Weight Defrost button once.
3. Set the desired weight (1.7 kg) by pressing buttons ' 1 ' then ' 7 ' on the number pad.
4. Touch Start

Example: To defrost 0.8 kg of Meat:

1. Touch Pause/Clear
2. Touch Auto Weight Defrost button twice.
3. Set the desired weight (0.8 kg) by pressing buttons ' 0 ' then ' 8 ' on the number pad.
4. Touch Start

Example: To defrost 1.2 kg of Fish:

1. Touch Pause/Clear
2. Touch Auto Weight Defrost button three times.
3. Set the desired weight (1.2 kg) by pressing buttons ' 1 ' then ' 2 ' on the number pad.
4. Touch Start

The Auto Defrost function cam be used in conjunction with two and three stage cooking. Auto Defrost can only be set for the first stage. Follow the instructions for two and three stage cooking to add an extra cooking stage.

Oven utensils and accessories guide

A variety of Utensils and Materials may be used for cooking in your microwave oven. For your safety and to prevent damaging utensils and your oven choose appropriate utensils and materials for each cooking method. The list below is a general guide.

Material	Utensils	Microwave Cooking
Ceramic & Glass	Corning ware	*1 YES
	Heat resistant glass ware	*1 YES
	Glass ware with metal decoration	NO
	Lead crystal glass	NO
China	Without metal decoration	YES
Pottery		*2 YES
Plastic	Microwave oven heat-proof wear	YES
	Plastic wrap	YES
Metal	Metal baking pan	NO
	Aluminium foil *3	YES
Paper	Cups, plates, towels	YES
Waxed Paper		YES
Wood		NO
Accessories	Turntable	YES
	Turntable support	YES

YES: Utensils and accessories to use NO: Utensils and accessories to avoid

*1 Only if there is no metal trim.

*2 Only if it does not have a glaze containing metal.

*3 NOTE: Use aluminium foil only for shielding purposes, over use may cause arcing.

Recommendations for Defrosting using 180W

Some foods such as cakes and fruit will not defrost successfully using Auto Defrost. However these foods can be successfully thawed manually by using the 180W power setting.

FOOD	PREPARATION	(180W)	STANDING TIME
Bread			
Small loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	8–10 min.	10–15 min.
Sliced large loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	10–13 min.	10 min
2 slices	Place on kitchen paper.	45–60 sec.	5 min.
1 bread roll	Place on kitchen paper.	45–60 sec.	5 min.
2 bread rolls	Place on kitchen paper.	1–1½ min.	5 min.
Cakes and Pastry			
Gateau 450g/1 lb	Remove from packaging, place on plate.	9–11 min.	15–30 min.
Cheesecake 450g/1 lb	Remove from packaging, place on plate.	9–11 min.	15–30 min.
Pie (cooked) 450g/1 lb	Remove from packaging, place on plate.	7– 9 min.	15–30 min.
Pastry 450g/1 lb	Remove from packaging, place on plate.	7– 9 min.	15–30 min.
Butter			
250g/8.8 oz (1 packet)	If foil wrapped, remove from wrapper and place on a plate	3– 4 min.	5–10 min.
Fruit			
225g/8 oz Soft berry fruits	Place in a single layer in a shallow dish.	5– 6 min.	5–10 min.
450g/1 lb Soft berry fruits	Place in a single layer in a shallow dish.	7– 8 min.	5–10 min.
Plated meal			
400g/14 oz	Cover with a plate or non PVC cling film. To reheat, microwave on Hi W(900W)for 3–4 minutes.	7– 8 min	5–10 min.
Vegetables			
	It is not necessary to defrost vegetables before cooking. All vegetables can be thawed and cooked on Hi W(900W)		

Care and cleaning

The oven must always be clean. Residue of food from spill-overs or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours.
Do not attempt to tamper with or make any adjustments or repairs to any part of the oven. Repairs should only be carried out by a competent service technician.
Be sure the oven is off and is unplugged before cleaning.

Cleaning the accessories (turntable and support)

Clean them with mild detergent after removing them from the cavity. The turntable support should be handled carefully. The inside of the oven and turntable get very hot, so do not touch them immediately after use.

Cleaning the interior

Always keep the inside of the oven clean. Wipe up spill-overs and food spatters immediately. Deposits that are allowed to remain on the oven walls, door seal and door surface will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. Use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits from the base of the oven. For the side of the oven use a soft damp cloth only, no liquids should be used near the venting holes.

NEVER USE ABRASIVE CLEANERS, COMMERCIAL OVEN CLEANERS OR STEEL WOOL PADS ON ANY PART OF THE MICROWAVE OVEN.

To loosen difficult deposits, boil a cup of water in the microwave oven for 2 or 3 minutes.

NEVER USE A KNIFE OR ANY UTENSIL TO REMOVE DEPOSITS FROM OVEN SURFACES.

To remove odours from the oven interior, boil a cup of water plus 2 tablespoons of lemon juice for 5 minutes.

Cleaning the door seals

Wipe up spill-overs and food spatters immediately. Deposits that are allowed to remain on the door seals will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. You can only use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits from the door seals.

Cleaning the exterior

Open the oven door when cleaning the control panel. This will prevent the oven from being turned on accidentally. You should clean outside surfaces of the oven with mild liquid detergent and water followed by a wiping with clear water to remove any excess detergent. Dry with a soft cloth.
Spray-on window cleaners or all purpose spray-on kitchen cleaners can also be used. Never use abrasive cleaners, scouring pads or harsh chemicals on outside surfaces of your oven. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

What to do if.....

If the appliance does not work please carry out the following checks before contacting your local AEG Service Centre.

If the oven does not come on:

- Check the appliance is connected correctly.
- Check that the oven is plugged in properly.
- Replace the fuse in the plug, if required, with another of the same rating and check that the plug has been wired correctly.
- Check that the socket switch and/or the switch from the mains supply to the oven are ON.
- Check that the socket is receiving power, by plugging in an appliance you know to be working.
- Check that the fuse in the fuse box is intact.

If the microwave does not function:

- The child safety lock may have been set.
- Check the controls are set correctly.
- Check settings/procedures against the booklet
- Check the door closes properly (if food particles or other objects have become stuck inside the door, it will not close properly and microwave cooking will not take place).
- Check the start pad has been depressed.

Note: The interior light bulb can only be replaced by a trained service technician

Service and spare parts

When you order service or spare parts, please refer to the product and model number of the microwave oven. You will find these on the data plate. Write them down here below so you have them handy whenever you need them.

Model: MC175

Serial number:

PNC:

Date of purchase:

It is vitally important that you record these details correctly. These details should be recorded when you remove your new oven from its box

N.B. Remember to save your receipt.

Service Information

You can perform certain maintenance on your own; these operations are listed in the section << what to do if...>>. Firstly, you should verify the problem, then look it up in the section. If you do not find the solution therein, then please contact your local AEG Service centre

Technical data.

Overall dimension	Width	520 mm	**Power source**	230–240 V, 50 Hz
	Depth	376 mm	**Fuse**	10 A
	Height	292 mm	**Power consumption**	1450W
Cavity dimension	Width	349 mm	**Microwave (Power)**	900W
	Depth	350 mm	**Weight**	18.8 kg
	Height	215 mm	**Volume**	26 litre

AEG APPLIANCE WARRANTY – NEW ZEALAND

This benchtop microwave appliance is warranted by AEG ("the Company") from the date of purchase. The following terms and conditions apply:

1. The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 12 months following the date of purchase (the "Warranty Period").
2. During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts, which they find are defective.
3. Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
4. The appliance must be installed and operated in accordance with the Company's instructions.
5. This Warranty does not apply to normal wear and tear, or any service, which is needed after an accident, negligence, alteration or misuse.
6. This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
7. If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
8. If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
9. This warranty is the only express warranty given by the Company.
10. This Warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
11. The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.
12. Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
13. The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
14. This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any Authorised Service Centre should warranty service be required.

FOR FURTER INFORMATION OR DETAILS OF YOUR NEAREST AUTHORIZED SERVICE CENTRE

PLEASE PHONE THE AEG AGENT ON
Tel: 04-387-1808

Part Number 8221913-92-01

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